

Sodium Caseinate values

Sodium Caseinate is a spray dried high quality milk protein for use in a variety of food and pharmaceutical applications where binding and emulsification properties are important.

PHYSICAL PROPERTIES

Color:	White to light cream
Flavor/Odor:	Clean/Bland
Particle size:	Free flowing powder

TYPICAL ANALYSIS

Protein (dry basis): N x 6.38	91.0%
Moisture:	6.0%
Fat :	2.5%
Ash:	5.0%
Carbohydrate:	1.0%
pH:	6.6-7.2

TYPICAL MICROBIOLOGICAL ANALYSIS

Standard Plate Count:	<20,000/g
Coliform:	<10/g
E.Coli:	Negative
Yeast/Mold:	<100/g
Salmonella:	Negative
S. aureus:	Negative

TYPICAL AMINO ACID CONTENT

(g/100g of protein)

Alanine:	2.6
Arginine:	3.6
Aspartic acid:	6.3
Cystine:	0.3
Glutamic acid:	20.0
Glycine:	2.4
Histidine:	2.7
Isoleucine:	5.4
Leucine:	8.2
Lysine:	7.3
Methionine:	2.5
Phenylalanine:	4.4
Proline:	10.1
Serine:	5.6
Threonine:	4.3
Tryptophan:	1.1
Tyrosine:	5.6
Valine:	6.4

APPLICATIONS

- Imitation cheese
- Bakery products
- Frozen dairy dessert
- Health foods